

•desserts & cheese•

gorgonzola naturale, organic farmstead gorgonzola, house made black mission fig newton, shaved smoked prosciutto, micro arugula, red wine reduction

flight of artisan cheese, Plin di Capra, Gorgonzola Dolce, Fumason Brebis.
red wine black pepper reduction, oil cured olives, Valencia orange

pear and almond tart, almond “blondie”, red wine poached pears, smoked almond ice cream, Madeira gastrique, candied almonds

coconut mango risotto “stack”, Thai sticky rice napoleon, crisp tuiles, fresh mango slices, coconut sorbet

beignets, sweet goat cheese and black mission fig filled pastries, ruby port wine reduction

hazelnut tortamisu, chocolate cake, hazelnut mascarpone cream, espresso dipped lady fingers, gianduja chocolate, espresso crème anglaise

Meyer lemon sabayon tart, pine nut cornmeal crust, Meyer lemon confit, pine nut brittle ice cream, lemon cello granita

chilled s’mores pot de crème, chocolate custard, house made graham crackers, brûléed house made marshmallow

hand made ice creams and sorbets, lace cookie “plate”
choose three ice creams or sorbets

cheese plates | 12.50

all other desserts | 7.00

pastry chef Eric Dale

•dessert wines• by the glass

2007 Palladino Moscato d’ Asti, Piedmonte | 8

2004 Far Niente Dolce, Napa | 25

2002 Chateau de Rolland Sauternes, Sauternes | 6

2004 Olivares Dulce Monastrel, Jumilla | 10

2007 Mission Hill Reserve Riesling Icewine, Okanagan | 16

2005 Deinhard Beeren Auslese, Moselle | 5

NV Chambers Muscadelle, Rutherglen | 11

2003 Royal Tokaji, Hungary | 13

2007 Banfi Rosa Regale, Italy | 9